La Vigna

VOLUME XIII, ISSUE 1 EASTER ISSUE April 1996



Here fresh from their first year in California are pictured Bud (Francis), Lilia, and their children Alicia and Anthony. New Jersey misses you

Chianese Notes

By Angelojohn Chianese

See if you can answer this one: Can a man (me) who was raised on show tunes, folk songs, and cowboy riffs, sang and danced in musicals and church choirs, loves the Beatles, Paul Winter, and New Age musical artists and jazz improvisation, really get into classical opera? Answer: yes! Reason? Opera International, that new opera company created by *La Vigna* cousin Dr. Samuel Bellardo just last year.

Continued on page 6

Going Out on A Limb

Branching Out To Elkhart

By Dean Acquaviva

If anyone had predicted that our humble contribution to the journalistic world would have been routinely mailed out and recieved in Elkhart, Indiana, I would probably have thought long and hard then conceded the point; after all *La Vigna* does make it halfway around the globe to be read by family back in our native Italy.

What makes these deliveries so special is that in spite of the fact that the addressee's name is Bilancio, neither side of the family has yet been able to trace a direct

Continued on page 5

Nothing Says Loving Like Something From the Oven!

By Betty Acquaviva

Pillsbury knows a good advertising slogan when the have one. Most people have memories that are triggered by sounds, sights, or other such things that bring back happy times or thoughts. For some it might be a favorite tune that recalls a happy occasion, or a person that they danced or had fun with. For others, the smell of a turkey roasting and

Continued on page 6

WILLIE WINS PRIZE IN UGLY LAMP CONTEST

By Terry Bilancio

For the second year in a row, Willie won a prize in the Ugly Lamp Contest at Hammondsport Hardware. The glass floral display with a winking light bulb at the center of the main glass flower was an inspired entry. Willie took home an undercounter light fixture as her third-place award.

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Armenti Nuptuals Planned

We here at *La Vigna* are proud to pass along the glad tidings that we recently received. The Armenti family has announced that their son Ronald will be wed Miss Melina Occhio of East Hanover NJ, this June 1st in Parsipany, NJ.

Continued on page 3

The National Phone Directory

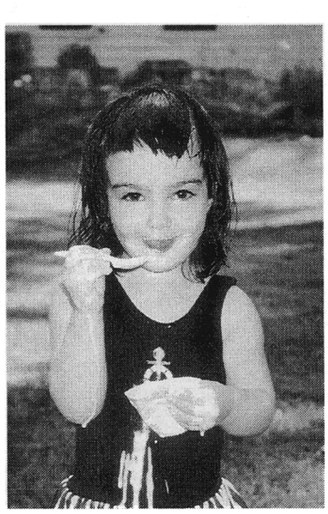
Part 3- Immordinos, Picas, Newcombs

By Lewis Bilancio

I could not find Immordino in the Italian dictionary. Perhaps it comes from a dialect.

In 1992 there were 53 listings of Immordino in the northeast and central Atlantic states. Of these 21 were in Trenton, two were in Morrisville, PA. The editors of *La Vigna* have

Continued on page 7



Pictured here is Avery Bilancio, showing us the correct form to use when enjoying home made, hand cranked ice cream when the thermometer is pushing the one hundred degree mark. She was a standout at the *La Vigna* Picnic last year, taking the award for "Youngest in Attendance". You can join her this year for fun in the sun. For more details on the picnic, see Picnic story page 7.

Caught Red Handed

By Beatrice Johnson

When I was a little girl I recall mom always seemed to have a second set of eyes. Was I always getting caught easily or was it that mom really meant it when she said she had eyes in the back of her head?

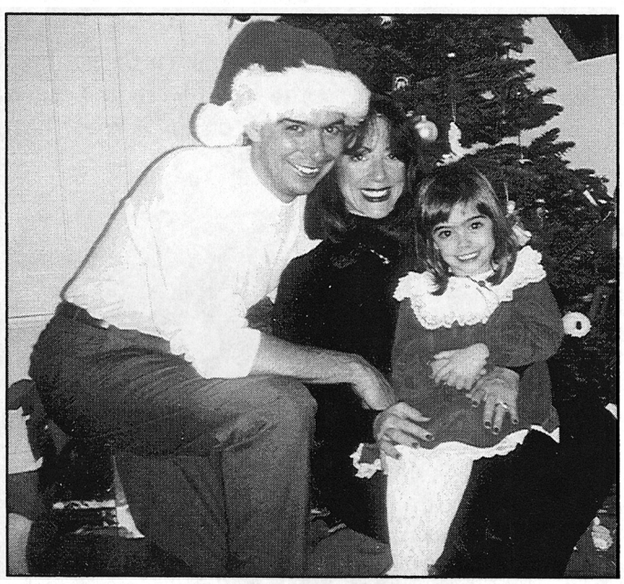
I was always poking at my food while eating and this particular time mom (Rose Bilancio) had again made us

Continued on page 7

Hangin' On The Vines

By Hugh Noe Hu

Antimo "Art" Bilancio now a permanent resident of Florida recently met with his "Snow Bird" cousin Lew A. Bilanci0. Lew drove down from Boco Raton to Miami to be with cousin Art...Art's daughter Tosca, the Kingston NJ florist, greatly helped to resolve her dad's medical problem with information secured from the Internet...The growing electronic Information Superhighway has actively employed several *La Vigna* family members, can you identify any of them?... We hear that Ivan Bilancio, California based Disney film editor, is an avid fan of TV's Home Improvements show. Looking for a good laugh or two? Take a tip from Ivan...Talented Dean Acquaviva was recently promoted by his employer, the world renown Princeton based architecural firm of Michael Graves... Anthony Chianese has made an extended visit to his daughter Lilia's family in their new California home. Anthony and his grandchildren enjoyed each other. You can bet Anthony is planning a third trip soon...Anthony's son Angelo, the "Zip-A-Dee-Do-Dah" singing telegram artist, was featured in the Feb. 29th issue of the Packet Publications newspapers...Fran and Angelica's son Ira is busy compiling a family history, maybe he'll publish his results here in *La Vigna* ...Ira's cousin Henry Montague is making honor markes as a Mercer County Community College student. Good work Henry... Did you ever realize that a chicken is the most useful of all animals? You eat it before it is born, and you eat it after it is dead...Lucy Gervasio likes to tell the one about the two dogs standing on the corner. One looked down the street and said to the other,"Here comes that dachshund with the cold nose--let's sit down."



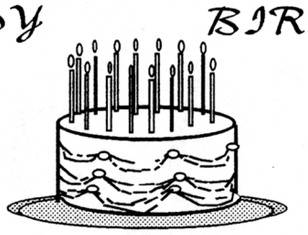
Ivan, Gloria and Leah send their warmest greetings to brighten up our dreary winter.

La Vigna

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Circulation.....William Bilancio
Style Consultant.....Robert Immordino

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Masthead graphic designed by Rose C. Bilancio

HAPPY BIRTHDAY



LA VIGNA READERS

February

February 2....Steven Armenti
February 3....Frank Garzio
February 6....Drew Acquaviva
February 7....Bob Chianese
February 9....Rachel Spillers
February 12...Sandra Remboske
February 13...Marie Armenti
Leah Bilancio
Joey Chianese
Angela Dixon
Lauren Nazzaro
February 16...Lewis Bilancio
February 17...Alicia Sciscio
February 18...Vince Guerra
February 19...James Spillers
February 20...Ronald Cohen
February 24...Sandy Gervasio

March

March 6....Angela Gervasio
March 7....Lauren Armenti
Steven & Laura Garzio
March 11...Avery Lee Bilancio
March 24...Anthony Chianese
Louise Chianese
March 24...Ralph Gervasio
March 26...Carolyn MacLeod
Richard Brett Cohen
March 29 ...Angelo Chianese

April

April 1....Diane Garzio
April 1....Susan Slaninka
April 7....Joe Chianese
April 11...Mary Armenti
Theresa Guerra
April 13...Peter Schoening
April 14...Jane Chianese
April 16...Francis Bilancio
April 17...Leo Chianese
April 19...Bobbi Wiesner-Chianese
April 20...Loretta Chianese
Joe Gervasio
April 21...Pauline Chianese
April 24...Joe Garzio
April 25...Mark Chianese
April 27...Julianne Wiesner-Chianese
Tosca Bilancio
April 28...Elsa Chianese

Letters

A Brash, Beguiling, Bath Bijouterie

NOTE: This message was originally addressed to WILLIAM BILANCIO and was forwarded to you by WILLIAM BILANCIO in his electronic Bulletin Board Service, It's Only Rock N' Roll

William,
I tried to send this to Dean, but I guess I have the wrong address. would you please forward for me? By the way what is dean's address. ?
I don't know whether this was published already. if it was then Dean should let me know & I'll write something new.
Dear *La Vigna*:
On Christmas Eve this year, I had the opportunity to read my eagerly awaited Christmas edition of the paper. It was not at our home in Bath that I had that opportunity, but at the home of Willie's mother, Ruth Pugh Carter. She had already read the edition and passed it along to Willie and to me soon after we arrived.
As always, I enjoyed the paper and was sorry that it was only four pages long. How I wish that I could spend time visiting all those people I see only at the annual picnic and hear from them what is happening in their lives since last August. Wouldn't it be wonderful to have a sixteen- page edition of family news and "dirt"!
This paper is a wonderful window to the rest of the large family we are. It is the contact to our ever-receding roots in the Italian tradition common to all of us - common either by birth or by association. The other day I read an excellent article, in Arizona magazine, by a young woman who had traveled throughout America, visiting each of the 3000+ persons who shared her Italian surname. What a challenge! What an adventure! Most of us do not have the resources to do such a thing. But we do have the means to make that journey through the pages of our family publication.
The point of this letter is that although *La Vigna* was full of information and news, I was disappointed that fewer voices were heard this time. I look forward to hearing from those I see infrequently or not at all. I missed seeing Aunt Lucy's recipe for squid pasta (referred to on page one, but obviously printed on the missing page 9 or 10). In fact I missed the recipe!
We in the hinterlands thank you for your work on coordinating and publishing this paper. Keep up the good work.
Terry Bilancio

Keep Those Cards and Letters Coming!

A Letter From Copenhagen

Dear Clo & Dean
Here is a donation for *La Vigna* as a token of gratitude for all the work you do to keep it going--thank you so much.
Eva is thriving and keeping us mighty busy. I've been giving Daddy some Eva info-bits which I believe he is compiling into something for *La Vigna*.
We're looking forward to the spring (which has not yet arrived) and I know you all are too after the snowy, snowy winter.
Clo,you're surely itching to get out into the garden in full force.
See you this summer!

A Letter to Copenhagen

My dear grandaughter Eva,
Your mother Corinne tells me that you have developed an urge to play with waste baskets.
You have no idea how happy it makes me that you have discovered so early the importance of the waste basket, the best depository for much of modern creativity.
As your parents buy you expensive toys, put them straight into the waste basket under the trash.
And your parents complain that you have an urge to climb. They say that you climb stairs and ladders up to the top, without looking down. Further, they worry that you have not learned to climb down yet!
To climb! What a wonderful urge how appropriate to the times. For gooodness sake don't worry about looking down, or climbing down. Why would anyone want to do that? Remember the sky is not the limit.
The first thing you must learn to say loudly and forcefully is "Instead of buying me toys, save the money for an airplane. This crawling, walking, bicycling, and auto gridlock is for the birds. I want a Lear Jet!"
A twelve-year-old girl a fewmonths ago flew solo coast to coast. You have only eleven years to go.
The next thing you must learn is to kick--to kick doors open when they are closed against you. And to kick shins. As you get bigger you can kick farther up.
And learn to holler. That really gets people's attention. Try, "I WANT A LEAR JET".
More importantly because of my hearing you must learn to holler so that I can hear you say that you love me.
Your Grandfather Lew

Armenti Nuptuals cont.

The reception will be at the Sheridan Hotel, and the happy couple plans to honeymoon in Jamaica. They have been dating for seven years now and Ronald will be working on his residency in a Long Island hospital.
This news was proudly passed along by the groom's sister, Maria Dumbauld, who with her husband Ted, is busy making space in their Connecticut home for their third child.
La Vigna wishes the couple a long healthy and happy marriage together.

Chianese Passing Noted With Sorrow

Jean Theresa Chianese Chiacchio passed away leaving this earthly world on Friday January 19, 1996 she was eighty years of age.

Born here in Trenton she was a life long resident of the Chambersburg area and was a long time devoted member of the St. Joachim's Roman Catholic Church in that community.

Daughter of the late Antonio Chianese, she is survived by her husband Anthony "Zock" Chiacchio of Trenton; a son and daughter-in-law, Gaetano A. "Guy" and Carole L. Chiacchio of Beverly; a daughter and son-in-law, Rose F. and John Fueshko of Ewing; Two sisters and a brother-in-law, Carmella Luci of Trenton and Theresa and Joseph Guerra of Hamilton; a grandson; and several nieces, nephews and cousins.



Jean Chiacchio, 80

She was laid to rest in Our Lady of Lourdes Cemetery, in Hamilton. The family had asked that any memorial contributions be made in her name to the St Joachim's Church Building Fund.

Family Remembers Jean Theresa; Jennie...Eugenia
The Woman, The Person

Some Reflections-

She lives in my mind in the Elmer St. apartment next to the fig and persimmon trees her daddy (my great uncle Antonio Chianese) planted and nursed to maturity. Time and circumstance did not give us a lot of time together, but the time allotted was sweet. - Angelojohn

The Oldest Of Three Sisters-

"She used to iron alot of clothes for her cousins while living on Elmer and working on Bayard."

"She gave her younger sisters good advice on keeping away from the boys. A whiz at business and shorthand, she used to love-bite and pinch 'Dunyu' (Tony Chianese's Italian nickname, from Antonio-- Antoniuccuio-- Duniuccio-- Dunyu) with affection." -Jennie's sister, Theresa Guerra



Three Sisters; **Jennie (Eugenia) Chiacchio** left with **Theresa Guerra** center and **Carmella Lucci** at the Jersey shore, ca. 1948.

Dunyu Adds-

"She was the greatest storyteller--especially scary stories. She loved the little ones (and would demonstrate this with bites and pinches. She was beautiful and smart, one of the first in our family to go to college and teach. She loved my curly hair so much she decided one day to make some more. I was two or three years old. She brought a hot iron over, I squirmed and wound up with curly skin on my neck instead-- you can still see the mark." - Anthony

Mom-

" My mom? The strongest woman in the world; very smart, perceptive. Oh yes, and she loved to buy things that cost less than $20.00" - Rosalie Chiacchio Fueshko.

"THE LA VIGNA FAMILY PICNIC IS COMING"

SUNDAY AUGUST 11TH

From noon til ????

Bring a Dish to share, a favorite chair, something to wear, your bocce flair, a friend with hair, (it rhymes), see you there.

The Winter Of Our Discontent

By Dean Acquaviva

Those of us who live in the northeast area of the United States have been treated to a rare and record breaking winter of snow falls this season. Not only has the cumulative amount of snow reached all time highs, but the number of incidents of snow falls has peaked beyond any my memory can place in the last thirty-some years I have been aware of such things.

We often mark our lives by the catastrophic, powerful, or awe inspiring events which are a result of the whims of nature and the weather it produces.

Many still talk of and compare to the '55 flood, anytime the river rises a few feet. The heat waves we experienced last summer are sure to be remembered by those who braved them without the aid of air conditioning. The years when we have record drought for weeks on end causing the fire hazard conditions that threatened to burn down Los Angeles, are contrasted to the relentless floods which turn places like Wilkes Barre into rivers of mudslides. These times stay etched in our collective memories for years to come.

These highs and lows may not be appreciated while they are testing the mettle of our day to day existence but they are the milestones we view in retrospect as we count our blessings as to our relative good fortune in surmounting another test of the storm.

Who Is Hugh Noe Hu?

Staff writer

For some time now the *LaVigna* pages have been graced by a columnist whose name I am not familiar with, and believe me it's a vey small staff, so I should know this guy (or gal).

This person writes in the style of Liz Smith or Howard Teddar, and seems to have the inside scoop on what's happening in the family even before it actually happens.

I don't know about the rest of you *LaVigna* readers, but as for myself, I'd feel a heck of a lot safer if I knew who this mystery person was, and how does this writer manage to keep a finger on the collective pulse of this family?

So as a public service to all of our readers *LaVigna* is proud to be sponsoring the **Do You Know Who Hugh Noe Hu Is Contest.**

Rules are simple: Identify the writer and in thirty words or more tell how you have come to your conclusion.

Winners will receive; a beatiful certificate, suitable for framing, a custom written song by Zip-A-Dee-Doo-Dah singing telegrams, and a lifetime subscription to LaVigna.

All entries become property of LaVigna . Employees and their families are not eligible to enter, all decisions made by judges are final and can not be challenged in a court of law, offer void where prohibited by law, all applicable sales tax must be included. Offer not valid after curfew or in months which contain the letter 'Y'

Ugly Lamp Contest cont.

In 1995, Willie's lamp made from a large seashell mounted on a victorian pedestal finished with a modified brass shell casing won the $25.00 first prize. That lamp has been recognized as the truly ugly lamp -- the ugliest.

Willie continues to scour the country and the countryside for a winning candidate for the 1997 Ugly Lamp Contest. If you have an ugly lamp hidden in your basement or attic or garage and you feel that Willie could qualify with it, let her know.

Congratulations, Willie, on your successes as an ugly lamp connoisseur.

Out on A Limb in Elkhart cont.

genealogical connection.

The third fact in this odd and meandering story is that the recipients enjoy *La Vigna* so much that they have been moved to make donations and write us telling us how much they enjoy our publication. Praise like this is rare and appreciated especially from readers with no traceable lineage in common with the bulk of the *La Vigna* family.

I offer what little I know about these folks. Arthur and Dan both live in Elkhart, Indiana and somehow came in contact with Leo Bilancio whose interest was piqued by their name and they all began a mutual investigation of family backgrounds. Even though the exhaustive research done on both ends yielded no positive finds, Leo asked that both Dan and Arthur be added to the *La Vigna* mailing list.

They have been receiving the paper now for a few years but to my knowledge they have not been in attendance at a *La Vigna* Family Picnic so far...but there's always this year.

I would like to take this opportunity to officially invite the Elkhart Bilancios to: 1) Attend this year's picnic, 2) Respond to this article and augment or correct the facts of the story, 3) Add any names of your family to our list.

This offer stands to any of our readers who feel they have an interesting/tenuous connection to the vast majority of us who share surnames, write in and tell us how you came to be branches on the La Vigna family tree.

Connections In Cyberspace

By Dean Acquaviva

This past Christmas season I was busy as we all tend to be, seeing to the endless number of details which go into making for the family celebration. This did not deter me from my fascination with the cyber-world of on-line communications.

I signed on one day to find that I had e-mail (electronic mail) from someone whose name I did not recognize. As I opened and read the Chrismas greeeting, I found that it came from a woman whose last name was the same as mine, Acquaviva. She had looked through the directory of the on-line service we both use and acquired a list of people with the same last name as she had, much like Lew Bilancio searched the phone directory * and came up with his list.

I was so impressed and flattered that anyone would take the time to communicate with "strangers" who shared the same last name in an effort to make a family connection that I immediately e-mailed her back and told her of *LaVigna.*

The woman I am speaking of is Teresa Acquaviva Thomas, who lives in Rockville, Maryland, and shares the same last name as my own sister. I have sent her a copy of *LaVigna* at her request, so she could share it with her family. She told me her father is always looking for people who share the family name, and I personally am looking foward to cultivating this family connection, due to the curious and serendipitous nature of the manner in which it was made.

*See Vol.XII, Issue 3,Exploring The National Telephone List...

Something from the Oven cont.

the pumpkin pie baking will cause them to travel great distances, because for them, this mean happiness and family. For others the aroma of the pine tree and the pleasure of giving gifts brings the joy of Christmas. I, for one, can still remember the aroma of fresh bread baking when I was a child as a symbol of well-being and security at home.

I can still remember my mother getting her bowls and all the ingredients together to make bread. Making bread at that time was an arduous task and was not to be taken lightly. This was a staple in our household, and my mother might bake bread at least three times a week.

We would all go to the kitchen to watch and anxiously wait for the finished product. Remember this was the time when you didn't run to the Shop-Rite or the corner store for bread. This was the time of the Depression and money was in short supply for a family of ten; you spent your money carefully! My mother would mix the flour,eggs and yeast put the dough in a large bowl; cover it with a kitchen towel and wait for it to rise. When it finally did, she would knead it and punch it down and set it on the back of our big kitchen stove. Our stove, by the way, was not your modern gas stove or electric range, it was a huge, black stove; the lids had handles that you could lift to check how the fire was doing. You had to have just the right temperature for the bread to bake. The stove was started with wood, and when it got going, you shook in some coal to keep it hot . This stove was also a source of heat in the winter and once a week it was one of my chores to clean this stove with something that was called "Stove Black". This was a job that left me as black as the stove. But, back to the bread making. When the dough had risen and was knocked down again, we knew it was almost time for it to be shaped and made into bread. Finally it was time! My mom would get the dough and shape it into loaves, slip them in the pans and put all into the big black oven. What joy! The whole house would have the tantalizing aroma of baking bread. If we were really good, we would be rewarded with a slice of fresh, hot bread dripping with butter and perhaps a sprinkle of sugar. To sit there with your brothers and sisters eating bread and sugar with a mug of milk is indeed happiness. To this day when I walk into a bakery or a bread store and smell the aroma of fresh bread baking, it takes me back to our small kitchen with mom making bread and all of us waiting in anticipation for the finished product to be cut and given to us.

I realize now what a job it was to make bread for a large family and not to have the convenience of running to the store or the bakery and pick from the hundreds of choices of not just bread, but rolls, pastries, and cakes.

Now we have come full cycle again, and many people are returning to the joys of making their own bread. We have bread making machines that not only mix the dough, but bake it at the correct temperature, and tell you when it is done, But, it will never take the place of watching and waiting, anticipating that first golden loaf to be taken out, sliced and given to you, the butter dripping and the sugar glistening, just waiting for the first bite. The one other ingredient that I almost forgot, is the most important of all, it was given with love.

I never did get around to making bread for my family, but they have had cookies, cakes, pies and all the other goodies that I was able to produce in my kitchen, including some

Continued bottom of next column

Chianese Notes cont.

If you receive this paper before March 22, you are invited to the 2nd Annual Gala Benefit Concert at Princeton University Richardson Auditorium. Arias, duets, trios, sextets from many operas plus a world premiere of Bellardo's Fantasia for twenty solo voices (a eulogy for Thomas Herrera, the original orchestral conductor for Opera International, who died at age 33, two months after last year's concert). This concert is also presented as a celebration for the artistic career of Diva Licia Albanese who, with Walter Taussig and Antoinetta Stella are among the gifted mentors of this fledgling enterprise.

More on O.I. We are looking for patrons-donors who love the art of bel canto Also there is a seat on the board of directors for one of you who can bring wisdom and counsel and networking to the company. Call Angelojohn (609-530-0632) or Dr. Bellardo (610-683-4553) leave voice mail.

Last O.I. note. By the time you receive this there will probably be 3 or 4 remaining openings for the O.I. Italy Sojourn, (3 wks in June; travel, hotel, meals and courses-$2400). Exceptions will be made for *La Vigna* family members as the deposit deadline has passed. But you must act quickly.

Other Notes. *La Vigna* award winner Tony Chianese (Gregarious Maximus-most family members in attendance at the 1995 picnic and aruggola seed and contest contributor) is wintering with his beloved daughter, son-in-law, and grandkids (Lilia, Bud, Alicia and Anthony) in sunny Sacramento, CA. Although he is sorely missed by his regular Breakfast-At-Fame club members, Susie Garzio, Mary Bender, Jane Chianese, son Angelojohn, Lorraine Anthony, Carolina and others, he is having a great time with the west coast gang and sends you all his love.

One more Tony Chianese note is that he is ready to pass the family homestead at 48 Bayard St on to the next generation (i.e., the old baker shop is for sale). His own children are currently interested in this property, but it is a good investment--3 apartments in a neighborhood that goes way back and is located amid a new cultural commercial and arts center (The Roebling Complex) which promises to enhance the community's property values. Info through Angelojohn or Tony (after 4/15).

Lilia and family will be in Trenton during the month of June. Angelojohn will be teaching "Survival Italian" at the O.I. Italy Study Sojourn 6/3 to 6/24 and hopes to see some (or all) of you there!

Mick & Cindy, Bud & Lilia Chris & Elaine, Ange & Bobbi are not expecting a baby. Just thought you'd like to know. End of Notes.



memorable"blender meals". Perhaps it's not too late. Perhaps some day the aroma of fresh bread baking will eminate from my kitchen, and I will be transported back to the kitchen of my childhood. Bread, milk, and love - the staples of life.

Caught Red Handed cont.

lumpy oatmeal. I really hated lumps--and this particular day there were just **TOO** many lumps to eat. Everyone else had left the table while I had to remain until everthing on my dish was eaten.

Mom left the room for a moment and I was very unhappy until I suddenly got a great idea! I would hide my dish under the sink and mom will never find it there and surely she'll think I ate every bite.

When mom returned to the kitchen she looked first at me then at my missing dishand said,"Bea what have you done with your oatmeal?" "Oh I ate it all up", I replied. Mom went straight over to the sink, retrieved my dish and said,"Now you just sit there even if it's all day until every bite is gone." I still hate lumps in oatmeal, and to this day have trouble eating cooked cereal.

My mother, Rose Bilancio, was very cautious whenever one of us four children got sick. She made every effort to halt the spread of the germs and infection to those of us who were still healthy. One example of her vigilance was that we each had our own designated fork, spoon, and color coded drinking glass used daily for breakfast, lunch, and dinner.

One time mom isolated my older brother Terry in his bedroom and me in my bedroom- we were not to visit one another until we were deemed healed.

But I had a plan to evade the blockade. If I went out my window, I could climb into Terry's window and mom would never hear us, never know it had happened. I began to carry out my well planned scheme--OH! OH! Mom's coming, hurry, hurry, I've got to get out of the window faster and into the safety of my room. So out I go, and there we were: Terry and I trying together to close his window before we get caught by our mom.

OUCH! Oh, no. Alas in my haste to shut the window my fingers were pinched between the upper and lower sashes. There I am looking in from the outside unable to move an inch, as mom opens the door to the bedroom to behold this

Johnson Family Updates

By Beatrice Johnson

It has been one year since my dear husband Raymond has gone to be with his Lord. A year of many adjustments for me and my children: Raymond Jr. and his family, John Louis, and Beatrice Rose Johnson.

Raymond Jr. is now commuting to work at N.J. Bell's Freehold facility from his home in Cream Ridge. My daughter-in-law, Diane, works for Wycoff Realty. John continues to work in sales at Home Depot in West Windsor Township. He has also started his own business selling and installing home/office central vacuum systems in the central Jersey area.

Beatrice Rose is midway through her studies to be a masseuse at the Health Choices For The Healing Arts.

I continue enjoying the work as a Homemaker--Home Health Aid for Greater Mercer Medical.

I wish to thank my family and friends for their love and support through this difficult time.

We are as light unto our world shining into each others lives and onto strangers...life's demands are ever changing and always growing in this forest of life.

National Telephone Directory cont.

the names and addresses of these 53.

Here in Boca Raton, FL, where I miss the snow, there also is an N.T.D. at the local regional library. It is published by Infon, copyrighted 1995. I've been told that it will soon be on the Internet.

In 1995 there were in the whole of the U.S. 98 telephones for Immordino. 68 of them east of the Mississippi.

After reading Lorraine's interesting article in the last issue about the Pica connection, I decided to look them up. In 1995 there were in the U.S. 508 Pica telephone numbers of which 16 were in Trenton.

How about a more common name like Newcomb? There were too many to count! However, there were in 1995 in the U.S. 51 Johns, 76 Roberts and even seven Billys. But in the whole U.S.A. there is only one Nadine Newcomb. She lives in Blacksburg VA and reads *La Vigna.*

Picnic Time Approaches

Staff Writer

It all happens very rhythmically, and naturally. Winter begrudgingly relinquishes it's cold steel grip from the land as spring slowly intoxicates us with its promise of release and rebirth, then summer follows all too quickly at spring's heels, like some starving animal closing on its prey--and the dog days of summer are upon us. It all happens so fast that we hardly have time to realize that the seasons are whizzing by, but they do; so prepare yourself and your calendar now, and you'll be ready for the Annual *La Vigna* Family Picnic.

This event is world renown for its ability to draw the famous and infamous from around the corner and around the globe, and this year is going to be no exception. There will be stellar appearances from well known personalities and a few surprises are in store for all age groups.

Dust off your volleyball sneakers, limber up your bocce and quoit wrists, search through your recipe files for that perfect dish that only **you** can make, and meet all the friends and family that you haven't seen since last years picnic.

This year's date will be (go and get a pencil,I'll wait) Sunday, August 11th, so mark your calendar and get ready to have a great time.



Picnic goers from last year's La Vigna Picnic brave the one hundred degree heat (which we have been assured will not be repeated) to frolic and have fun.

La Cucina

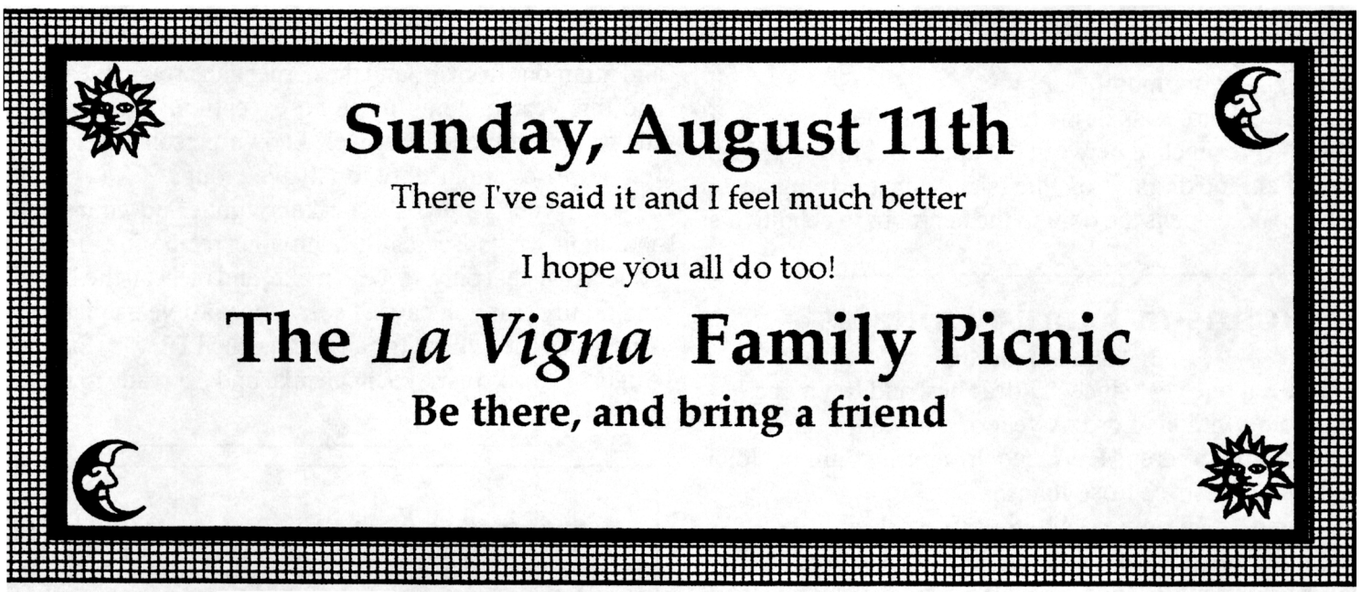
By Dean Acquaviva

Dean's Peanut Butter and Jelly Royale

1 jar Smuckers Red Rasberry Preserves
1 jar Skippy Super Chunk Peanut Butter
1 Loaf Whole Wheat Nut bread

Spread the peanut butter liberally onto one piece of the bread making sure to cover all surfaces evenly. Next apply a generous coating of the red rasberry preserves to the other piece of bread.
Lift the piece of bread with the peanut butter on it and place it on top of the piece with the preserves so that the peanut butter and the preserves come into contact in between the two slices of bread.
You are now ready to serve with a garnish of cold skim milk.

As you may or may not be able to tell we are sorely in need of recipes of a substantial nature, which would accurately document our common ethnic background, and help pass on the traditonal dishes we have all come to know and love.
I am calling out to the culinary community at large to come to the aid of our collective menus with those specialties that only you know how to serve up.



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